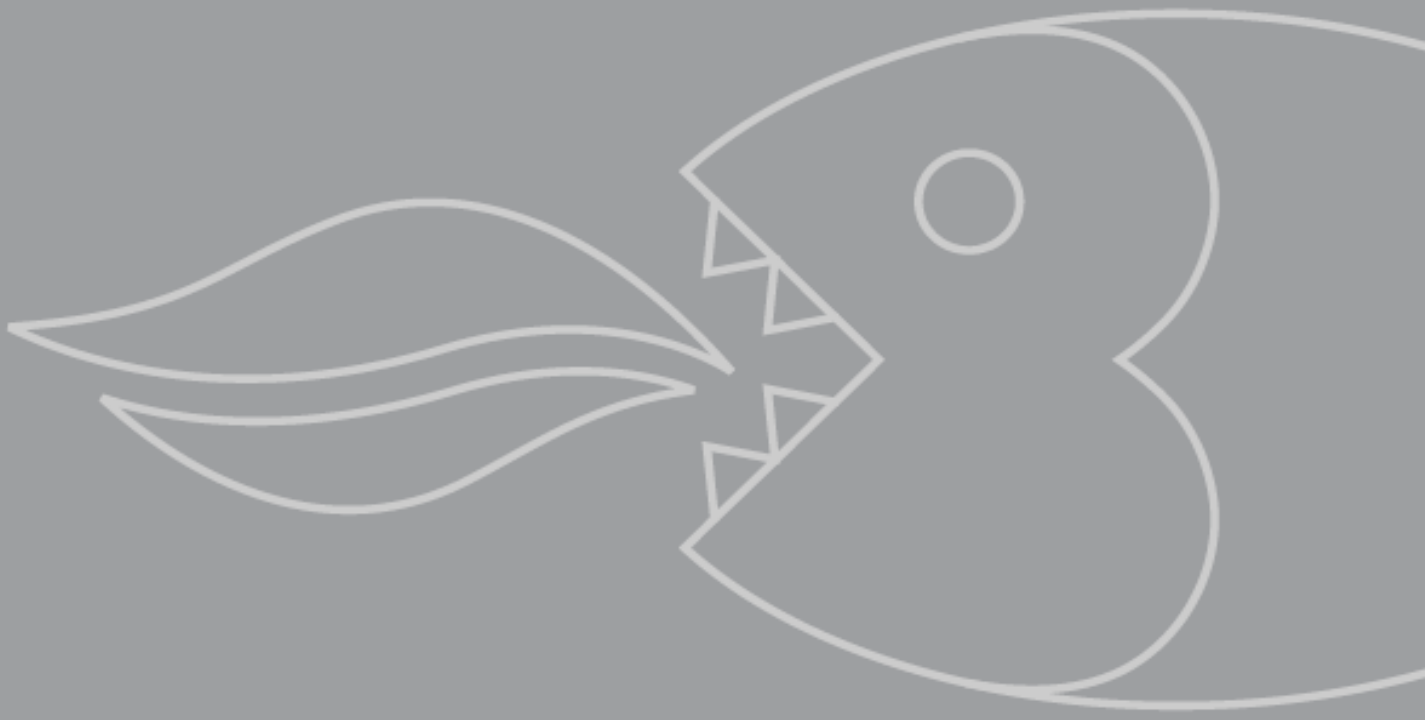
BHC925SS 90 cm
Front touch control
ceramic hob

INSTRUCTION MANUAL



Baumatic®

User Manual for your Baumatic

BHC925SS

90 cm Front touch control 5 hyperspeed zone ceramic hob.

NOTE: ***This User Instruction Manual contains important information, including safety & installation points, which will enable you to get the most out of your appliance. Please keep it in a safe place so that it is easily available for future reference; for you or any person not familiar with the operation of the appliance.***

DD 23/03/10

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Environmental note

This appliance is marked according to the European directive 2002/96/EC on Waste electrical and Electronic Equipment (WEEE). By ensuring this product is disposed of correctly, you will help prevent potential negative consequences for the environment and human health, which could otherwise be caused by inappropriate waste handling of this product.

The symbol **on the product, or on the documents accompanying the product, indicates that this appliance may not be treated as household waste. Instead it shall be handed over to the applicable collection point for the recycling of electrical and electronic equipment.**

Disposal must be carried out in accordance with local environmental regulations for waste disposal.
For more detailed information about treatment, recovery and recycling of this product, please contact your local city office, your household waste disposal service or the shop where you purchased the product.

- The packaging materials that Baumatic uses are environmentally friendly and can be recycled.
- Please discard all packaging material with due regard for the environment.

Important safety information

Your safety is of the utmost importance to Baumatic. Please make sure that you read this instruction booklet ***before*** attempting to install or use the appliance. If you are unsure of any of the information contained in this booklet, please contact the Baumatic Advice Line.

General Information

- This appliance is designed for domestic household use and for the cooking and frying of domestic foodstuffs.

- ***IMPORTANT:*** *The adjacent furniture and all materials used in the installation* ***must*** *be able to withstand a minimum temperature of 85°C above the ambient temperature of the room it is located in, whilst in use.*

- Certain types of vinyl or laminate kitchen furniture are particularly prone to heat damage or discolouration at temperatures below the guidelines given above.

- Any damage caused by the appliance being installed in contravention of this temperature limit, ***will be the liability of the owner.***

- Your new appliance is guaranteed against electrical or mechanical defects, subject to certain exclusions that are noted in Baumatic's Conditions Of Guarantee. The foregoing does not affect your statutory rights.

- The use of this appliance for any other purpose or in any other environment without the express agreement of Baumatic Ltd. will invalidate any warranty or liability claim.

- You should not use this appliance to store items on or as a work surface.

- No modifications to the appliance are permitted by Baumatic Ltd.

- You should not store or place flammable or highly flammable liquids/materials on top of or near the appliance. Items made from aluminium, plastic or plastic film should also be kept away from the appliance, as they may fuse to the surface.

- ***Repairs may only be carried out by Baumatic service engineers or their authorised service agent.***

Child Safety

- Baumatic strongly recommend that babies and young children are prevented from being near to the appliance and not allowed to touch the appliance ***at any time***. During and after use, all surfaces will become hot.

- If it is necessary for younger family members to be in the kitchen, please ensure that they are kept under close supervision at all times.

- Older children should only be allowed to utilise the appliance when supervised.

General Safety

- The appliance should only be installed and connected by a suitably qualified person.

- Care should be taken to ensure that the units and work surfaces that you build the appliance into, meet with the relevant standards.

- If you notice any scratches, splits or cracks in the ceramic glass, you should immediately switch off the appliance and disconnect it from your mains supply. Otherwise there is the risk of electric shock occurring.

During use

- Any film or stickers that are present on the hob surface when it is delivered should be removed before use.

- Care should be used when utilising the appliance, otherwise there is a risk of burns being caused.

- You should not allow the electrical connection cables to come into contact with the hob surface when it is hot or any hot cookware.

- If fat and oil overheats, then it can ignite extremely quickly. For this reason, when cooking with fat and oil the appliance should not be left unattended.

- Make sure that all of the cooking zones are switched off after use.

Cleaning

- Cleaning of the hob should be carried out on a regular basis.

- ***IMPORTANT:*** *Before attempting to clean the appliance, it should be disconnected from the mains and cool.*

- Great care should be taken whilst using this appliance and when following the cleaning procedure.

- You should not use a steam jet or any other high pressure cleaning equipment to clean the appliance.

Installation

This appliance must be correctly installed by a suitably qualified person, strictly in accordance with the manufacturer's instructions. Please see the specific section of this booklet that refers to installation.

- ***Baumatic Ltd. declines any responsibility for injury or damage, to person or property, as a result of improper use or installation of this appliance.***

Declaration of conformity

This appliance complies with the following European Directives:

-73/23/EEC dated 19/02/1973 Low Voltage Directive.
-89/336/EEC dated 03/05/1989 EMC Directive inclusive of Amending Directive 92/31/EEC.
-93/68/EEC dated 22/07/1993 CE Marking Directive.
-89/109/EEC dated 25/01/1992 Materials that can touch food.

- The manufacturer declares that the hob is built using certified materials and requires the appliance to be installed in accordance with the standards currently in force. This appliance must be used by a trained person for domestic purposes only.

To avoid damaging your appliance

- The ceramic glass can be damaged by objects falling onto it.

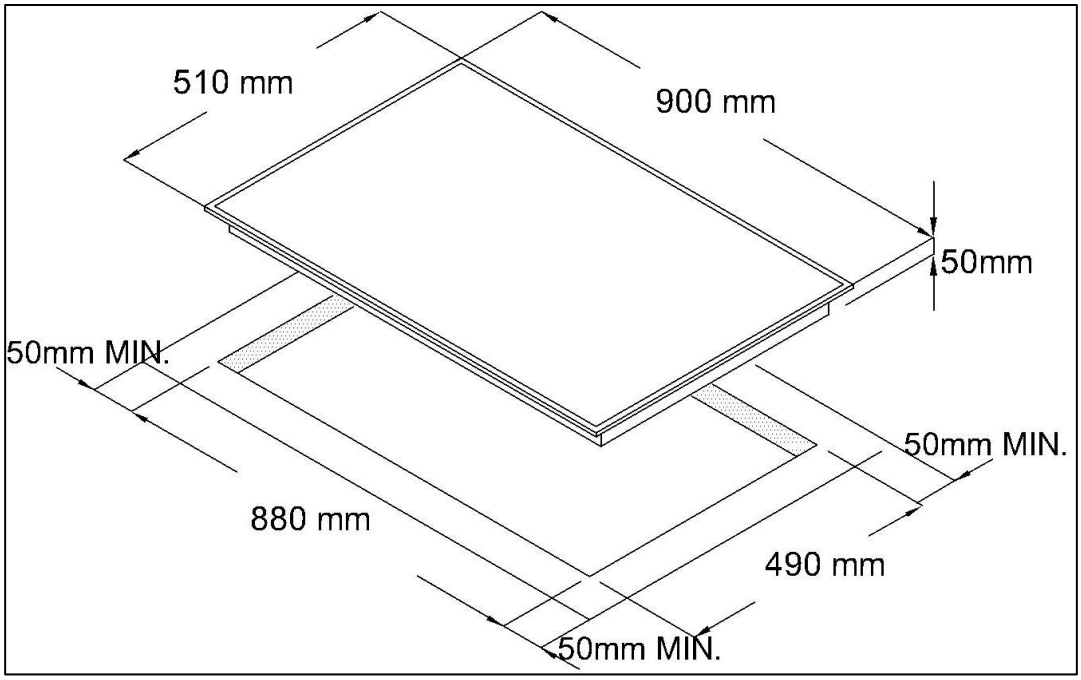
- The ceramic glass edge can be damaged by knocks from cookware.

- Cast iron and cast aluminium cookware with damaged bases may scratch the ceramic surface if they are dragged across it.

- Pans should be lifted on and off the hob surface and not dragged.

- Cooking zones should not be switched on without cookware placed on them. Also the cookware should not be empty.

Specifications



Product dimensions:

Height: 510 mm
Width: 900 mm
Depth: 50 mm

Aperture dimensions:

Height: 490 mm
Width: 880 mm

Product specifications:

- 1 x 0.70/1.70 kW double hyperspeed zone (diametre 120/180 mm)
- 1 x 1.05/1.96/2.70 kW triple hyperspeed zone (diametre 140/210/270 mm)
- 1 x 1.80 kW hyperspeed zone (diametre 180 mm)
- 1 x 1.50 kW hyperspeed zone (diametre 160 mm)
- 1 x 1.20 kW hyperspeed zone (diametre 140 mm)
- Front touch control operation
- 5 individual residual heat indicators
- Timer
- Safety lock
- Wrap around designer frame
- Pause function
- Recall function
- Automatic pre-heating

Standard accessories

- Ceramic hob scraper

Electrical details

Rated Voltage:	230 Vac 50 Hz
Supply Connection:	40 A (double pole switched fused outlet with 3mm contact gap)
Max Rated Inputs:	8.90 kW
Mains Supply Lead:	3 core x 6 mm² (not supplied)

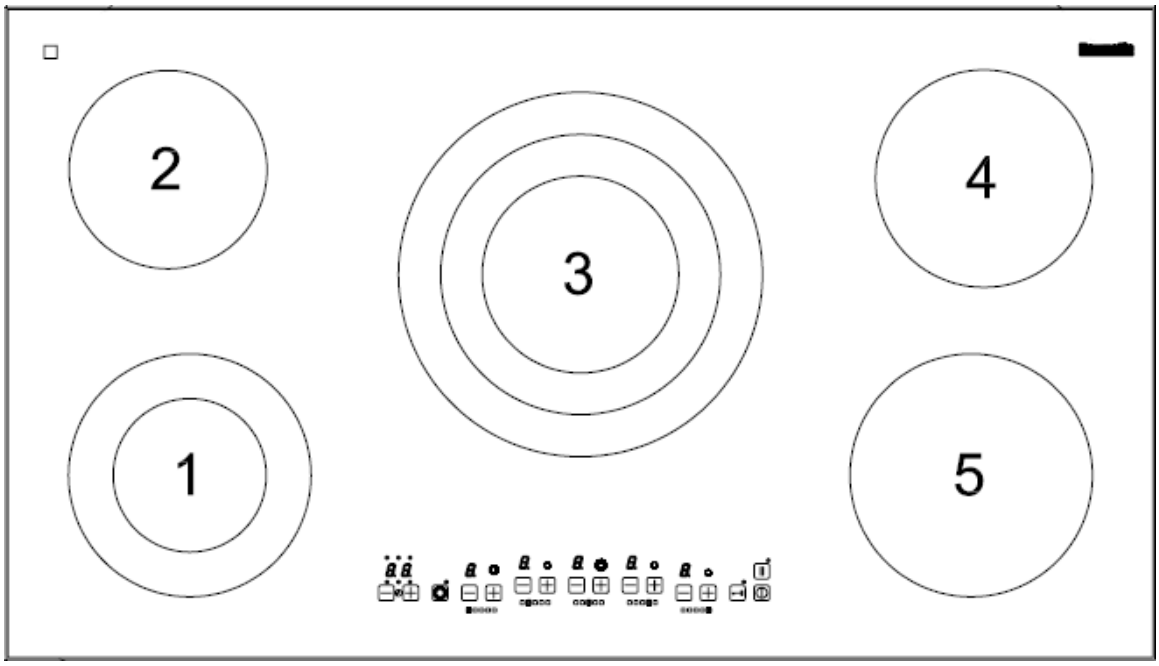
For future reference please record the following information which can be found on the rating plate and the date of purchase which can be found on your sales invoice. The rating plate of your hob is located on the underneath of the appliance. Therefore it is a good idea to record this information before you install your appliance.

Model Number …….

Serial Number …….

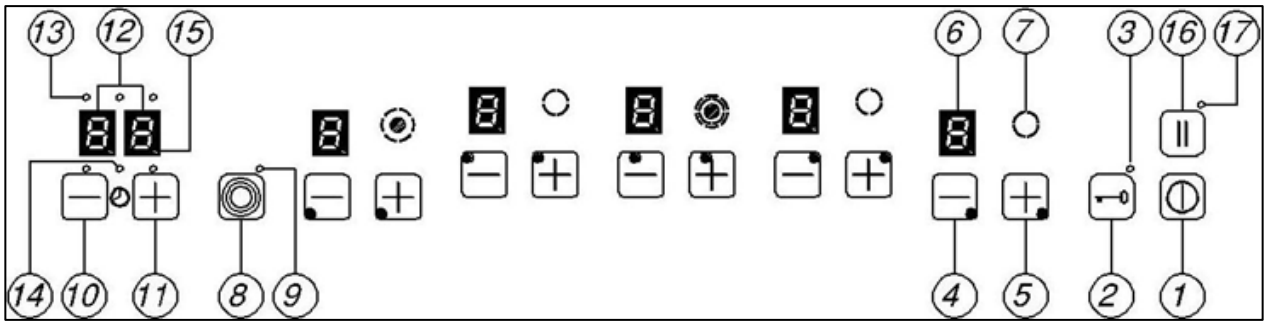
Date of Purchase …….

Ceramic hob surface layout



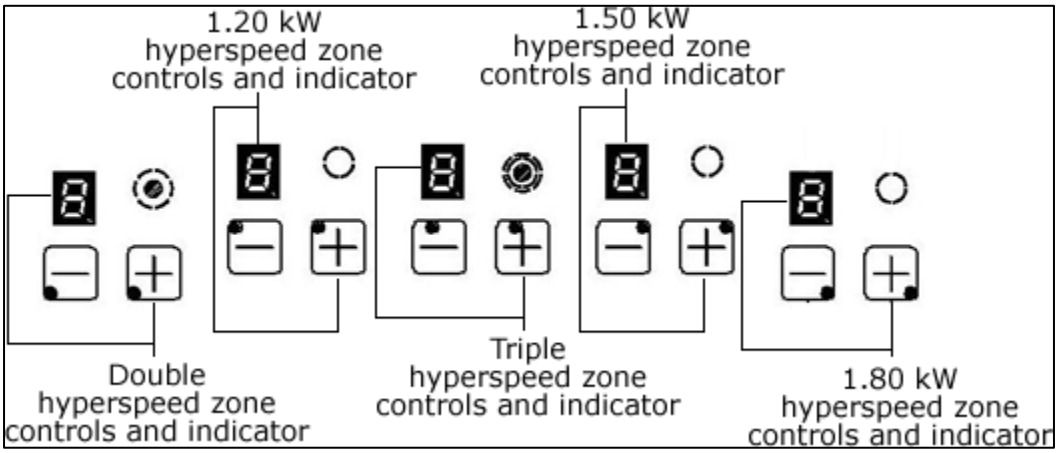
1) 0.70/1.70 kW double hyperspeed zone (diametre 120/180 mm)
2) 1.20 kW hyperspeed zone (diametre 140 mm)
3) 1.05/1.96/2.70 kW triple hyperspeed zone (diametre 140/210/270 mm)
4) 1.50 kW hyperspeed zone (diametre 160 mm)
5) 1.80 kW hyperspeed zone (diametre 180 mm)

Control panel layout



1. ON/OFF button
2. Safety lock button
3. Safety lock neon
4. Minus button
5. Plus button
6. Cooking zone indicator
7. Cooking zone display (single/dual/triple circuit)
8. Multi circuit ON/OFF button
9. Multi circuit indicator neon
10. Timer minus button
11. Timer plus button
12. Timer display
13. Timer indicator neon
14. Egg timer indicator neon
15. Timer display decimal point
16. Pause/recall button
17. Pause/recall indicator neon

Cooking zone controls and indicators



Using the ceramic hob

Before first use

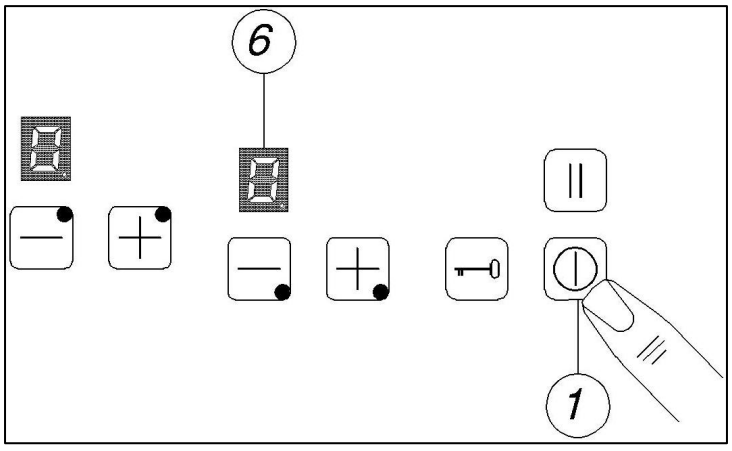
IMPORTANT: *You should clean the ceramic hob surface (see "Cleaning and maintenance" section).*

- You should switch on one cooking zone at a time, for 5 minutes at the maximum setting. This will help to eliminate any new smell that exists and evaporate any humidity that has formed on the heating elements during transit.
- Do not burn off more than one zone at once.
- You should not burn off a zone without there being a saucepan, half filled with cold water on it.

Touch controls

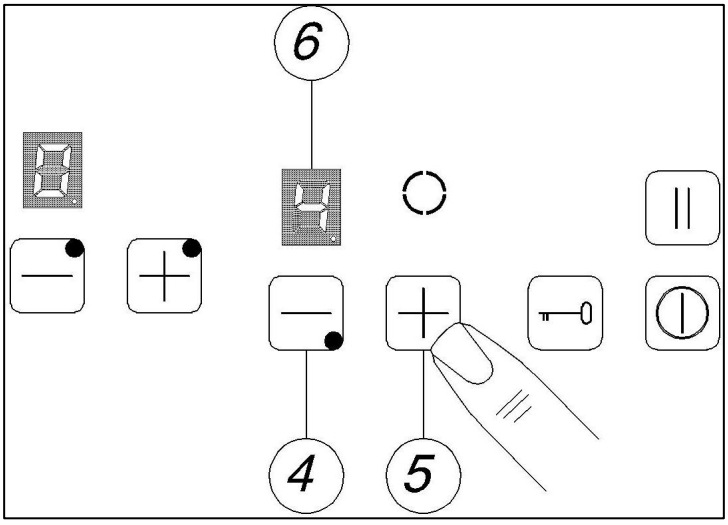
- All operations are performed by means of the touch controls that can be found on the control panel.
- Each touch control has a visual display that corresponds to it.
- Every time you press a touch control, an acoustic signal will sound.

Turning the hob on



- Press the ON/OFF button **(1)**
- The cooking zone indicators **(6)** will all read "0".
- The decimal point symbols **(7)** will come on.

Turning on a zone and setting a power level

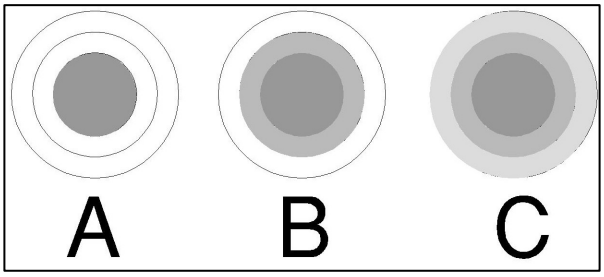


IMPORTANT: *A zone must be selected within 10 seconds of turning the hob on.*

- Press the plus button **(5)** of the zone that you want to use. The preset hob zone level is setting number 4.

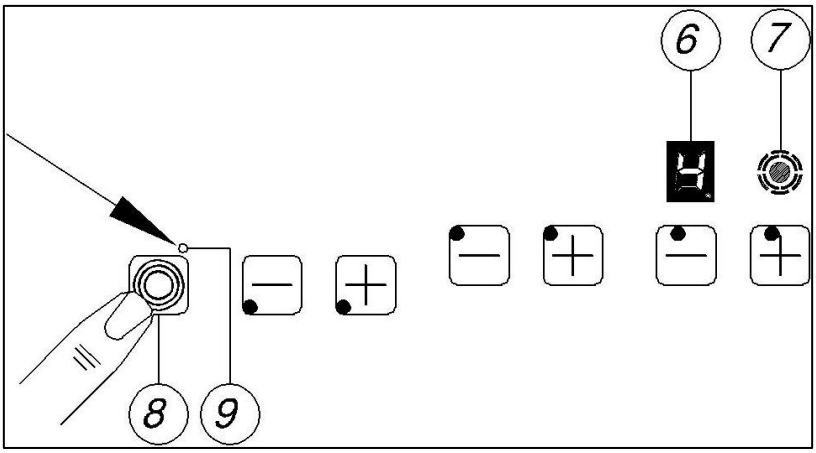
- Adjust the zone between power levels 1 and 9, using the plus **(5)** and minus **(4)** buttons. By holding down either of these buttons, the value on the zone indicator **(6)** will adjust up or down every 0.3 seconds.

Turning on the multi circuit zones



Your hob has two multi circuit zones that you can use, the double hyperspeed zone has two cooking areas that you can use, a central section and an outer section. You can use the central section **(A)** independently or both sections **(B)** at once.

The triple hyperspeed zone has three cooking areas that you can use, a central section, an inner section and an outer section. You can use the central section **(A)**, the central and inner section **(B)** or all three sections at once **(C)**.



- Press the plus button **(5)** for the zone that you want to use. The preset hob zone level is setting number 4.

- Adjust the zone between power levels 1 and 9, using the plus **(5)** and minus **(4)** buttons.

- The central section is switched on.

- Press the multi circuit ON/OFF button **(8)**, the multi circuit indicator neon **(9)** will flash to indicate that either the double or triple hyperspeed zone needs to be selected.

- Press the minus **(4)** or plus **(5)** button of the multi circuit zone that you already have switched on.

- The outer circuit will then activate. The relevant cooking zone display **(7)** will show that the inner and outer ring(s) are now in use.

- To switch on the outer zone of the triple multi circuit, you will need to press the multi circuit ON/OFF button **(8)** again and select the zone using the minus **(4)** or plus **(5)** button.

Turning off the outer circuit of a multi circuit zone

- The outer circuit of a multi circuit zone must be switched on.

- Press the multi circuit ON/OFF button **(8)**, the multi circuit indicator neon **(9)** will flash to indicate that either the double or triple hyperspeed zone needs to be selected.

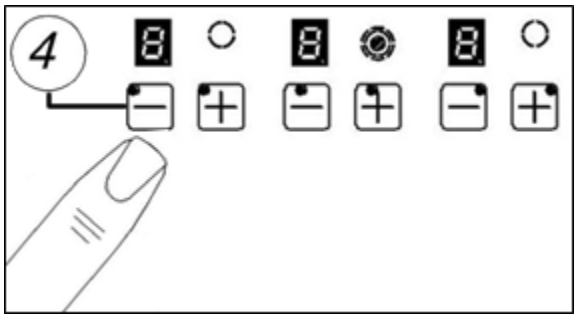
- To select the relevant multi circuit zone you should press the minus **(4)** or plus **(5)** button of the zone that you want to use.

- The outer circuit will then switch off.

- For the triple zone, if you have all three zones in use, you will need to follow this procedure twice.

- If you switch the hob off using the ON/OFF button **(1)** whilst one of the multi circuit zones has the inner and outer zone switched on. The next time you use that zone, both circuits will be in use when you switch the zone on.

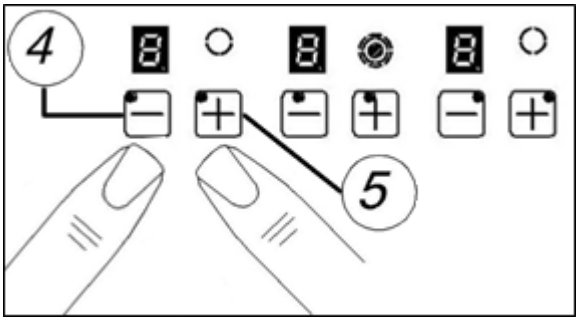
Turning off a zone gradually



- Press the minus button **(4)** of the zone that you want to switch off, until the number in the cooking zone indicator reaches "0". After 3 seconds, the zone will switch off automatically.

- An "H" will show in the cooking zone indicator **(6)**. (See the section on the "residual heat indicator" on page 15).

Turning off a zone instantly



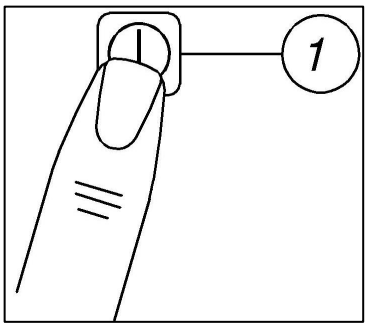
- Press the minus button **(4)** and the plus button **(5)** simultaneously.

- The zone will switch off immediately.

- An "H" will show in the cooking zone indicator **(6)**. (See the section on the "residual heat indicator" on page 15).

Turning the hob off

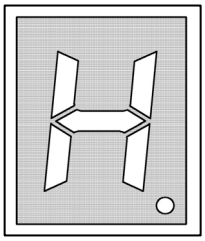
Once you have switched off all of the cooking zones, you should turn off the hob.



- Press the ON/OFF button **(1)**.

It is possible to turn the hob off at any time by pressing the ON/OFF button **(1)**.

Residual heat indicator



- After a zone is switched off, the corresponding cooking zone indicator **(6)** will show the letter "H". This means that the temperature of the zone is over 60°C and is therefore high enough to cause injury.

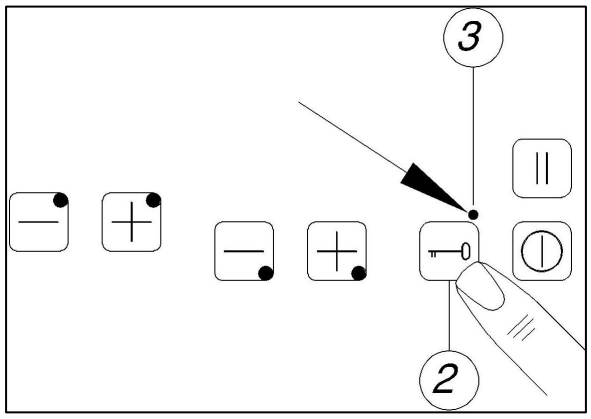
- If you switch off the appliance using the ON/OFF button **(1)** then the "H" will remain in the cooking zone indicator **(6)** whilst the temperature of the zone remains above 60°C.

- When the temperature of the zone falls below 60°C, then the letter "H" will go out.

- ***IMPORTANT:*** *If the letter "H" is shown in a cooking zone indicator and there is a power cut, the residual heat indicator will not re-appear when power is restored to the appliance, even if the temperature of a zone is above 60°C.*

- ***IT IS STILL POSSIBLE TO BURN YOURSELF ON A HOB ZONE, EVEN WHEN THE TEMPERATURE OF IT HAS DROPPED BELOW 60°C.***

Locking the hob top



- The whole hob top can be locked by pressing the safety lock button **(2)** whilst the appliance is turned on.

- The safety lock neon **(3)** will light to show that the safety lock feature has been switched on.

- When the safety lock feature is activated, it will disable any of the other buttons on the control panel, except the ON/OFF button **(1)**.

- To disable the safety lock feature, you should press the safety lock button **(2)** again. The safety lock neon **(3)** will go out and you are then able to adjust the power of any zone on the hob top.

- ***IMPORTANT:*** *If the appliance is switched off whilst the safety lock feature is activated, then it will still be activated the next time that you turn the appliance on. Therefore before you can turn on a zone and set it to a power level, you will need to deactivate the safety lock by pressing the safety lock button* ***(2)****.*

Safety cut-off

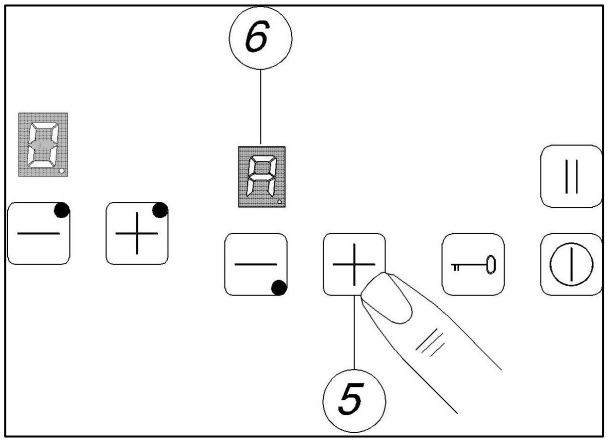
- If one or more of the cooking zones are accidentally left on, a safety cut off will activate after a certain period of time. The length of time depends on the power level that a zone or zones have been set on.

LEVEL	TIME LIMIT
1	8 hours 40 minutes
2	6 hours 42 minutes
3	5 hours 18 minutes
4	4 hours 20 minutes
5	3 hours 32 minutes
6	2 hours 50 minutes
7	2 hours 19 minutes
8	1 hour 53 minutes
9	1 hours 30 minutes

- If the safety cut off has activated, the symbol "H" will appear in the cooking zone indicator **(6)** that applies to the cooking zone that has been left on. To reset the appliance, you should press the ON/OFF button **(1)**.

- If the plus **(5)** or minus **(4)** buttons are pressed, then the length of time before the safety cut-out will activate is reset.

Automatic pre-heating



- This feature will set a cooking zone to maximum power and will then automatically set the cooking zone to a power level that you have selected after a certain period of time.

- Use the minus button **(4)** to select power level 9, and then use the plus button **(5)** to select power level 9. An "A" symbol will appear in the cooking zone indicator **(6)**.

- Press the minus button **(4)** until the cooking zone indicator **(6)** shows the desired power level, then release the minus button.

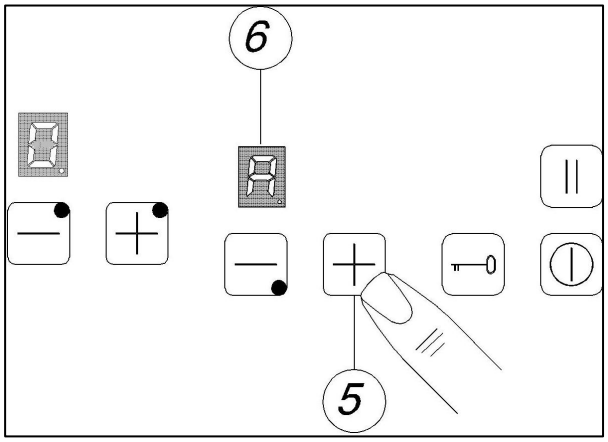
- When the minus button **(4)** is released, the power level that you have selected will appear on the cooking zone indicator **(6)**, alternating with the symbol "A".

- Once the automatic pre-heating time period is over, the hob will beep once and only the actual power level will show on the cooking zone indicator **(6)**.

- The period of time that a zone will automatically pre-heat for before dropping to the actual power level, is shown in the table below:-

LEVEL	***TIME LIMIT***
1	50 seconds
2	1 minute 30 seconds
3	2 minutes 30 seconds
4	3 minutes 40 seconds
5	6 minutes 20 seconds
6	9 minutes
7	2 minutes 30 seconds
8	4 minutes
9	N/A

Increasing the power level during automatic pre-heating

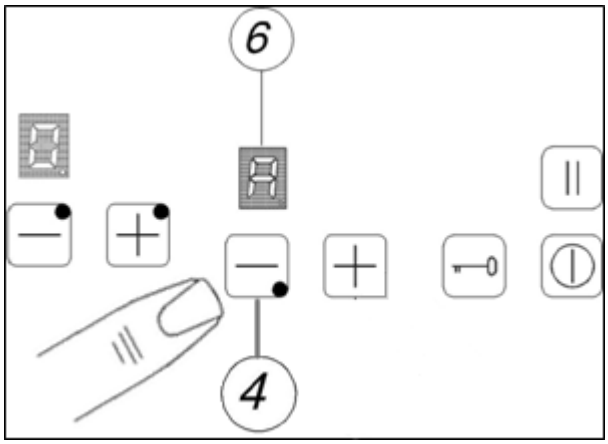


- If a zone is already within automatic pre-heating mode and you wish to adjust the power level.

- Increase the power level by pressing the plus button **(5)**.

- The pre-heating time will be adjusted. It will take into account the amount of time that has already elapsed.

Switching off automatic pre-heating

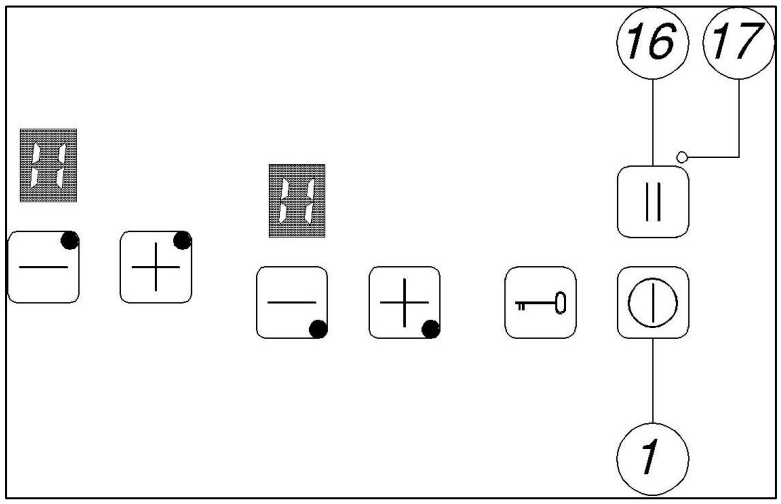


- If a zone is already within automatic pre-heating mode, it is possible to cancel it. The "A" symbol needs to be displayed in the cooking zone indicator **(6)**.

- Press the minus button **(4)** and the automatic pre-heating mode will be cancelled. You can use the hob in normal operation once more.

- ***IMPORTANT:*** *Please note that switching off the automatic pre-heating will not switch off the zone, it will still be necessary for you to do this manually.*

The pause function



- When one or more cooking zones are activated, it is possible to interrupt the heating process by pressing the pause button **(16)**.

- All of the cooking zone indicators **(6)** will show the symbol shown in the picture above. The pause indicator neon **(17)** will also come on.

- To exit pause mode, press the pause button **(16)** again and then any other button on the hob.

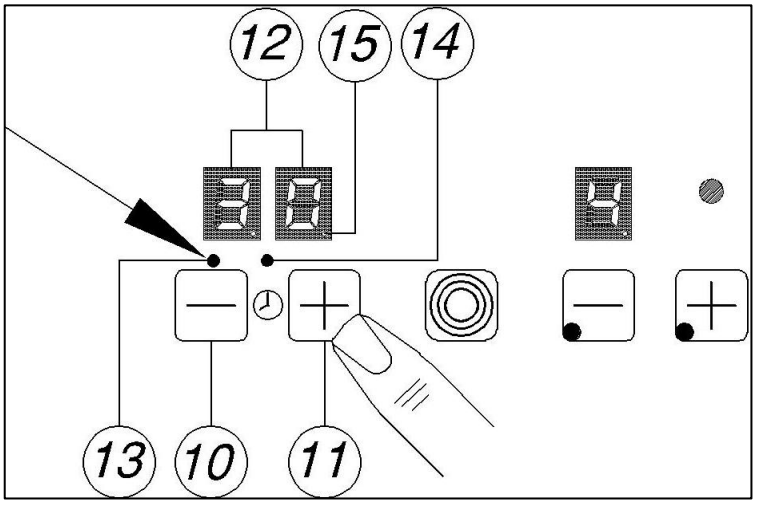
The recall function

- If you have accidentally turned off the hob using the ON/OFF button **(1)**. Then you can recall the power levels and zones that you had in use for a short period of time afterwards by using the recall function.

- Switch the appliance back on using the ON/OFF button **(1)**. If it is possible to use the recall function, the recall indicator neon **(17)** will flash.

- Press the recall button **(16)** and the previous settings will be recovered.

The hob timer (countdown mode)



- To activate the timer, press the timer plus **(11)** and timer minus **(10)** buttons simultaneously. Numbers will appear in the timer display **(12)**.

- Set the time that you wish the timer to countdown for, using the timer plus **(11)** and timer minus **(10)** buttons.

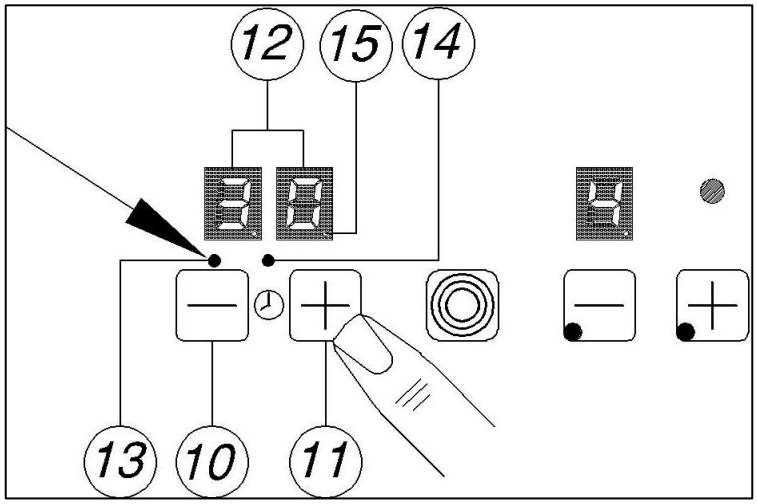
- Shortly after you release the timer plus and minus buttons, the countdown will begin. The egg timer indicator neon **(14)** will flash.

- At the end of the countdown period, an acoustic signal will sound. To cancel the acoustic signal, press the timer minus **(10)** or plus **(11)** buttons.

- ***IMPORTANT:*** *If you have any cooking zones in use, then they will remain on after the countdown period has elapsed. You must still turn the zones off manually.*

- If you have no zone in use and set the countdown timer, after a few seconds the hob will switch off. You will need to use the ON/OFF button **(1)** to switch the hob back on again.

The hob timer (switching a zone off)



- Select the cooking zone that you wish to use and set the required power level.

- To activate the timer, press the timer plus **(11)** and timer minus **(10)** buttons simultaneously. The egg timer indicator neon **(14)** will flash. The timer display decimal point **(15)** will come on.

- Press the timer plus **(11)** and timer minus **(10)** buttons simultaneously again. The timer indicator neon **(13)** that corresponds with the cooking zone that you have selected will start flashing. The timer display decimal point **(15)** will come on.

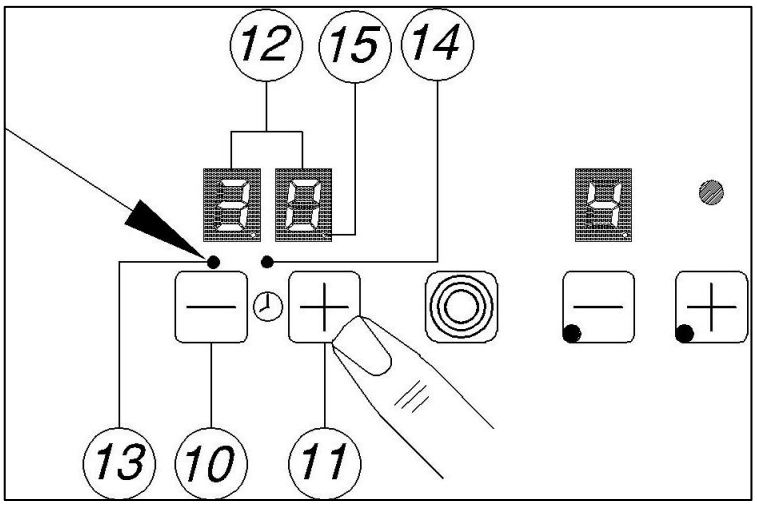
- Adjust the time on the timer display **(12)** between 1 to 99 using the timer plus and timer minus buttons.

- After a few seconds the timer display decimal point **(15)** will switch off and the countdown will commence.

- Once the countdown is complete, an acoustic signal will sound and the cooking zone that you have linked the timer to, will switch off automatically. To cancel the acoustic signal, press the timer minus **(10)** or plus **(11)** button.

- ***IMPORTANT:*** *Any other zones that you have in use will not switch off at the end of the countdown time.*

The hob timer (multiple timer programming)



- When a hob zone has already been linked to the timer and the timer is counting down, select the second cooking zone and set the required power level.

- Press the timer plus **(11)** and timer minus **(10)** buttons simultaneously twice. The relevant timer indicator neon **(13)** will flash.

- Adjust the time on the timer display **(12)** between 1 to 99 using the timer plus and timer minus buttons.

- After a few seconds the timer display decimal point **(15)** will switch off and the countdown will commence.

- Once the shortest countdown is complete, an acoustic signal will sound and the cooking zone that you have linked the timer to for that countdown will switch off automatically. To cancel the acoustic signal, press the timer minus **(10)** or plus **(11)** button.

- The remaining countdown will continue and when it is complete, a further acoustic signal will sound. To cancel the acoustic signal, press the timer minus **(10)** or plus **(11)** button.

Hob guidelines

- The first few times the hob top is used, it may give off an acrid, burning smell. This smell will disappear completely with repeated use.

- The hob surface is fitted with cooking areas of different diametre and power.

- The positions where the heat will radiate from are clearly marked on the hob top. The saucepans must be positioned exactly on these zones for efficient heating to occur. Pans should have the same diametre as the cooking zone that they are being used on.

- You should not use saucepans with rough bottoms, as this can scratch the ceramic surface.

- Before use, make sure that the bottoms of the saucepans are clean and dry.

- When cold, the bottom of the pans should be slightly concave, as they expand when hot and lie flat on the surface of the hob. This will allow the heat to transfer more easily.

- The best thickness for the bottom of the pans is 2 – 3 mm of enamelled steel and 4 – 6 mm for stainless steel with sandwich type bottoms.

- If these rules are not followed, then there will be a great loss of heat and energy. Heat not absorbed by the saucepan, will spread to the hob, frame and surrounding cabinets.

- Preferably cover pans with a lid to permit cooking at a lower heat.

- Always cook vegetables and potatoes, etc. in as little water to reduce cooking times.

- Food or liquid that has high sugar content may damage the hob top if it comes into contact with the ceramic hob surface. Any spillages should be wiped up immediately, however this may not prevent the hob surface from becoming damaged.

- ***IMPORTANT:*** *The ceramic hob surface is tough; however it is not unbreakable and can be damaged. Especially if pointed or hard objects are allowed to fall on it with some force.*

- ***DO NOT USE THE HOB IF THE SURFACE BECOMES BROKEN OR CRACKED. YOU SHOULD CONTACT THE BAUMATIC SERVICE DEPARTMENT IMMEDIATELY.***

Cleaning and maintenance

Cleaning operations must only be carried out when the hob is cool.

The appliance should be disconnected from your mains supply before commencing any cleaning process.

Cleaning the ceramic hob top

Any residues that are left on the hob top surface from cleaning agents **will** damage it. You should remove any residues with warm soapy water.

Abrasive cleaners or sharp objects will damage the hob surface; you should clean it using warm water, mixed with a little washing up liquid.

Although it is easier to clean some deposits whilst the hob surface is still warm. You should take care not to burn yourself if you are cleaning the hob surface when it is still warm.

After each use

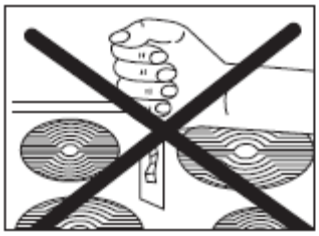
- Wipe the appliance over with a damp cloth.
- Dry the appliance by rubbing the surface with a clean cloth.

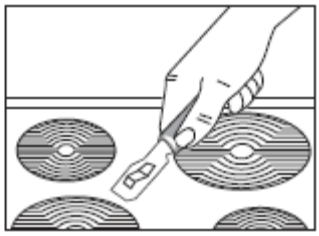
Cleaning table

Type of deposit	***Remove immediately?***	***Remove when the appliance has cooled down?***	***What should I use to remove the deposit?***
Sugar or food/liquid containing sugar	Yes	No	Ceramic hob scraper
Tin foil or plastic	Yes	No	Ceramic hob scraper
Fat splashes	No	Yes	Ceramic hob cleaner
Metallic discolourations	No	Yes	Ceramic hob cleaner
Water splashes or water rings	No	Yes	Ceramic hob cleaner

Using a ceramic hob scraper

Your appliance will be provided with a hob scraper. The following guidelines should also be followed when using the ceramic hob scraper:-





- The scraper should be placed on the ceramic surface at an angle.
- Residues should be removed by sliding the blade carefully over the ceramic surface.
- The ceramic surface should be wiped over with warm, soapy water.
- Dry the appliance by rubbing the surface with a dry, clean cloth.

Using a specialist ceramic hob cleaner

It is possible to purchase specialist ceramic hob cleaner/conditioner.

You should follow the instructions given by the manufacturer of the specialist ceramic hob cleaner. You should ensure that it is suitable for use on your appliance.

Installation

The installation must be carried out by a suitably qualified person, in accordance with the current version of the following.

- ***UK Regulations and Safety Standards or their European Norm Replacements.***
- ***Building Regulations*** (issued by the Department of the Environment).
- ***Building Standards*** (issued by the Scottish Development Department).
- ***IEE Wiring Regulations.***
- ***Electricity At Work Regulations.***

Positioning

The adjacent furniture must be able to withstand a minimum temperature rise of 85°C above the ambient temperature of the room it is located in, during periods of use.

This appliance is classified as Class 3 and therefore is to be built into a kitchen unit (depending on size) or 600 mm worktop, providing the following minimum distances are allowed:

- 700 mm between the hob surface and the underside of any horizontal surface above it.

- 50 mm clearance around the appliance and between the hob surface and any combustible materials.

- 55 mm clearance between the back wall and the edge of the hob surface.

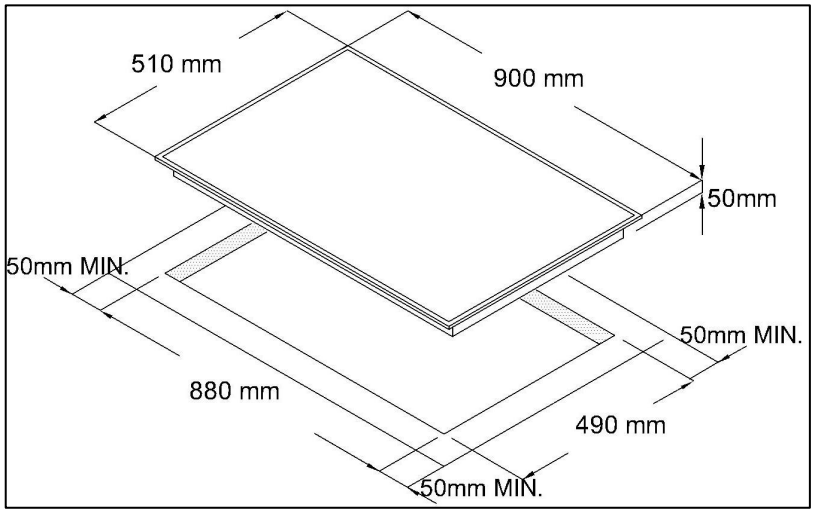
- If the hob is installed so a kitchen unit comes up against its left or right hand side, the distance between the vertical panel and the edge of the hob must always be ***at least*** 150 mm.

Unpacking the appliance

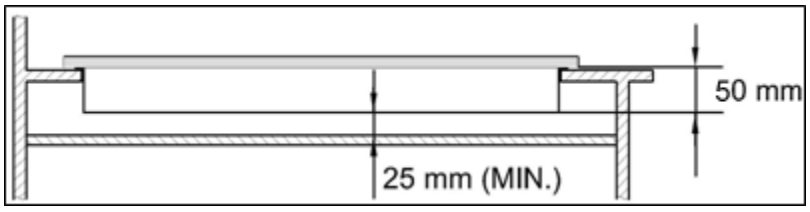
When unpacking the appliance please check that the following items are contained within the packaging:

1 Baumatic hob
1 Ceramic hob scraper
1 Installation and instruction manual
1 Baumatic guarantee card
4 Fixing brackets
4 Fixing screws
1 Sealing strip

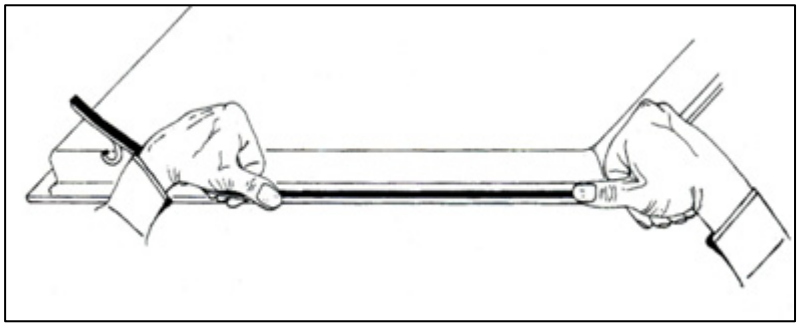
Installing the appliance



- Cut a hole in the worktop that corresponds with the drawing shown above.



- ***IMPORTANT:*** *A partition made of an insulating material must be inserted between the underneath of the hob and the space below. This partition must be* ***at least*** *25 mm away from the underside of the hob.*



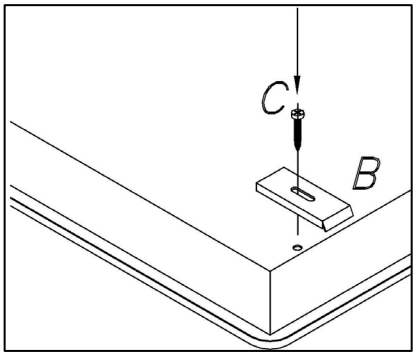
- Carefully turn the hob upside down and place it on a cushioned mat.

- Apply the sealing strip provided around the edge of the appliance.

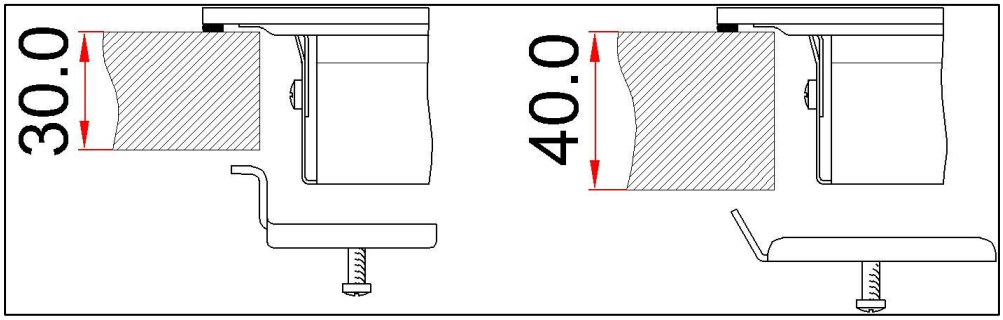
- The protective covering must be removed from both sides.

- Do not leave a gap in the sealing agent or overlap the thickness.

- ***IMPORTANT:*** *Do not use a silicon sealant to seal the appliance against the cut-out. This will make it difficult to remove the hob from the aperture in future, particularly if it needs to be serviced.*

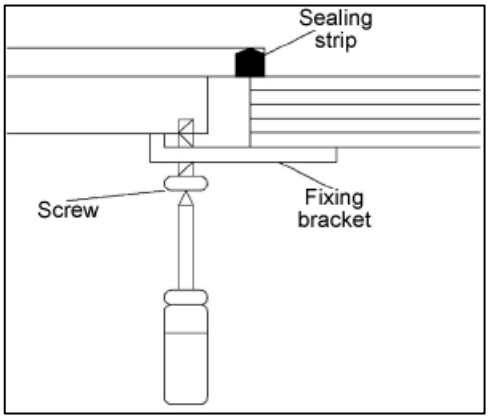


(B) Fixing bracket
(C) Screw



- Use the fixing bracket that is appropriate for your thickness of worktop.

- Place a fixing bracket **(B)** over the hole in each corner of the underneath of the hob. Then place a screw **(C)** through the hole and fixing bracket **(B)**. Tighten the screws partially, so that the fixing brackets stay in place. ***IMPORTANT:*** *Do not tighten the screws fully.*



- Carefully turn the hob back over and then gently lower it into the aperture hole that you have cut out.

- On the underneath of the hob, locate the fixing brackets **(B)** and turn them so that they locate on the underneath of the worktop and the hob.

- Fully tighten the screws **(C)** to secure the hob into position.

Electrical connection

This appliance must be installed by a qualified person in accordance with the latest edition of the I.E.E. Regulations and in compliance with Baumatic's instructions.

Before connecting the appliance, make sure that the supply voltage marked on the rating plate corresponds with your mains supply voltage.

WARNING: THIS APPLIANCE MUST BE EARTHED.

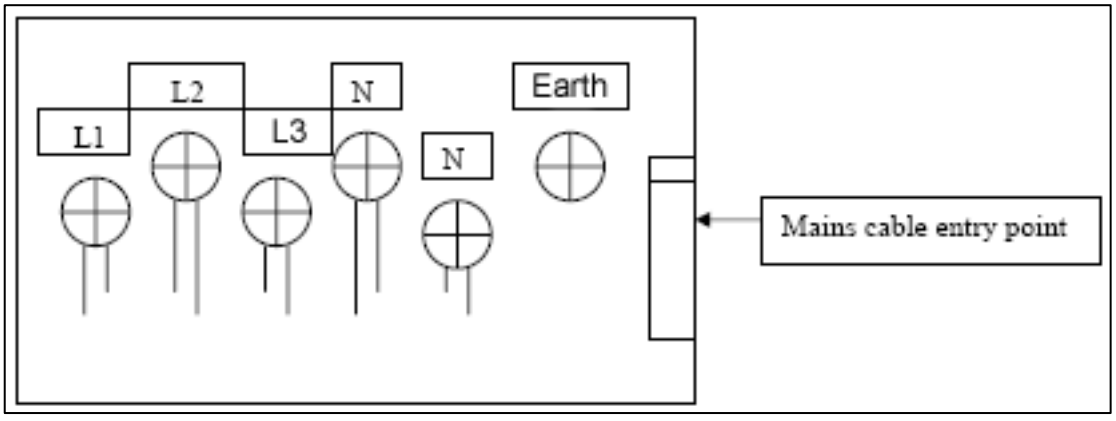
- This appliance must be wired into a 40 A double pole switched fused spur outlet, having 3 mm contact separation and placed in an easily accessible position adjacent to the appliance. It should not be located above the appliance and no more than 1.25m away from it.

- The spur outlet must still be accessible even when your oven is located in its operating position.

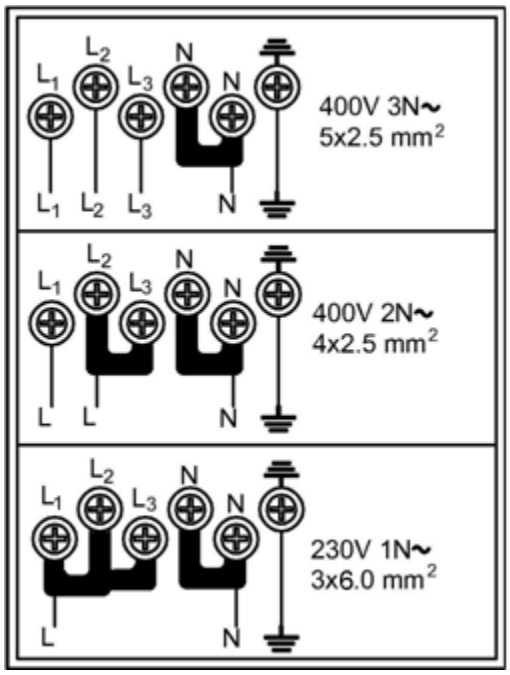
- Cable type: H05 RRF 3 core x 6 mm²

Connecting the mains supply cable

- The mains terminal block is located on the underside of the hob and the terminals are accessible by removing the terminal block cover by removing the cover screw.



- The cable connections must be in accordance with the diagram located on the bottom of the hob.



- The brass links must be positioned as marked in the appropriate diagram and once established ALL terminal screws must be tightened down firmly.

- ***If when the hob is first switched on, only two of the zones work, you should recheck that the terminal screws are all fully tightened between the links. This should be done before contacting the Baumatic Customer Care Department.***

- ***IMPORTANT:*** *The appliance must NOT be connected to the mains supply by means of a 13A plug and socket.*

- The cable can be looped if necessary, but make sure that is not kinked or trapped when the hob is in position. Care must be taken to avoid the cable being in contact with hot parts of the appliance.

Replacing the mains supply cable

If the mains supply cable is damaged, then it must be replaced by an appropriate replacement.

The mains supply cable should be replaced in accordance with the following instructions:

- ***Switch the appliance off at the socket.***

- Open the terminal block on the underside of the hob.

- Unscrew the terminal screws fixing the cable.

- Replace the cable with one of the same length and in accordance with the specification given on page 29.

- The "green-yellow" earth wire must be connected to the terminal marked ⏚. It must be about 10 mm longer than the live and neutral wires.

- The "blue" neutral wire must be connected to the terminal marked with letter (N) - the live wire must be connected to the terminal marked with letter (L).

My appliance isn't working correctly

- ***The cooking zones are not functioning or will not switch on.***

* It has been more than 10 seconds since the appliance was switched on. You should switch the appliance on again, using the ON/OFF button.

* The safety lock has been switched on (see the "Locking the hob top" section for information on how to turn off the safety lock).

* Several cooking zone selection buttons have been pressed at once. You should only touch one cooking zone selection button at once.

* The safety cut out has been triggered. Press the ON/OFF button **(1)** to reset the appliance.

* Check that the mains electrical supply to the appliance is correct and working. Check the mains fuse.

- ***The residual heat indicator has not come on after I have switched a cooking zone off.***

* The cooking zone has only been turned on for a short period of time; therefore it did not go above 60°C.

* ***IMPORTANT:*** *If the cooking zone does appear to be hotter than 60°C and the residual heat indicator has not come on, you should call the Baumatic Customer Care Department.*

- ***A humming sound is heard when a cooking zone is selected.***

* This is normal; the sound will disappear when the zone heats up.

- ***The cooking zones have become discoloured.***

* This maybe caused by burnt on remnants of food. This will not affect the working of the appliance. However you should make sure that the cleaning instructions are being followed regularly.

- ***Only two of the zones on my hob are working.***

* You should recheck that the terminal screws are all fully tightened between the links.

IMPORTANT: If your appliance appears not to be operating correctly, then you should disconnect it from your mains supply and then contact the Customer Care Department on telephone number (0118) 933 6911.

DO NOT ATTEMPT TO REPAIR THE APPLIANCE YOURSELF.

Please note that if an engineer is asked to attend whilst the product is under guarantee and finds that the problem is not the result of an appliance fault, then you may be liable for the cost of the call out charge.

The appliance must be accessible for the engineer to perform any necessary repair. If your appliance is installed in such a way that an engineer is concerned that damage will be caused to the appliance or your kitchen, then he will not complete a repair.

This includes situations where appliances have been tiled in, sealed in with sealant, have wooden obstructions placed in front of the appliance, like plinths. Or any installation other than the one specified by Baumatic Ltd. has been completed.

Please refer to the conditions of guarantee that appear on the warranty card that you receive with the appliance.

IMPORTANT: Baumatic Ltd. operates a policy of continuous improvement and reserves the right to adjust and modify its products without prior notification.

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